



MENU WEEK 10

König Gourmet

MONDAY

MAIN COURSE

Chicken "Sweet & Sour" - Fried chicken tenderloin served in sweet and sour sauce with fresh ginger, lemongrass, garlic, tomato, crunchy vegetables, fresh chili and sprouts (12,15,16)

2-3 pieces per person

Served with basmati rice

VEGAN MAIN COURSE

Tofu "Sweet & Sour" - marinated and fried tofu served in sweet and sour sauce with fresh ginger, lemongrass, garlic, tomato, crunchy vegetables, fresh chili and sprouts (12,15,16)

Served with basmati rice

COLD SIDE DISHES FOR MAIN COURSE

Toasted almond flakes and crispy coconut flakes (8)

SALADS

Green pointed cabbage salad with celery, fresh apples, grapes, toasted almond flakes and lemon vinaigrette (8,9,10,12)

Green salad topped with roasted chickpeas, pickled apples and mint.

Served with basil pesto (7,16)

COLD CUTS

Spanish-inspired ham with grilled vegetables, rosemary, garlic and red mojo (8,15,16,S)

Nordic fish cakes with herb salad, pickled herbs and tartar sauce served in a glass

(1,3,4,7,10,12,15)

Light roasted beef with pickled red onions, gherkins, pea shoots and Béarnaise cream

served in a glass (3,10,12,15)

BREAD

Baker's homemade rye bread and sourdough bread (1)

CRUDITÉ

3 kinds of crudité with dip

1. Gluten

4. Fish

7. Lactose

10. Mustard

13. Lupin

16. Garlic

2. Crustaceans

5. Peanuts

8. Nuts

11. Sesame

14. Mollusks

S. Pork

3. Eggs

6. Soy

9. Celery

12. Sulfites

15. Onions



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TUESDAY

MAIN COURSE

Veal cuvette with lemon, rosemary and garlic, topped with toasted herbs and red wine sauce
(1,12,15,16)

2 slices per person

Served with fried potatoes with thyme and rosemary

VEGAN MAIN COURSE

Indian dahl with lentils, root vegetables, tomato, fermented bell pepper juice,
spices and garlic (9,15,16)

Served with warm pita bread (1) - 1 per person

COLD SIDE DISHES FOR MAIN COURSE

Cold Béarnaise cream with pickled porcini mushrooms (3,7,10,12,16)

SALADS

Tomato salad with fresh mozzarella, bell pepper, pickled red onion, olives, parsley,
white wine vinegar and olive oil (7,12,15,16)

Green salad topped with ginger-pickled plums, edamame beans and pea shoots (6,12)
Served with herb dressing with fresh lemon (7,12)

COLD CUTS

Rillettes of slow-roasted pork mixed with pickled herbs, wholegrain mustard, French frisée,
tart apples, cress and cultured cream (7,10,12,15,16,S)

Hot-smoked salmon with radishes, frisée, chervil, chives and lemon, served with herb cream
in a glass (1,3,4,7,10,12,15)

Turkey with herbs, semi-dried tomato, olives, artichoke, pea shoots and mojo served in a glass
(8,12,16)

BREAD

Baker's homemade rye bread and sourdough bread (1)

CHEESE

Selection of cheeses with accompaniments (1,7,8)

1. Gluten

4. Fish

7. Lactose

10. Mustard

13. Lupin

16. Garlic

2. Crustaceans

5. Peanuts

8. Nuts

11. Sesame

14. Mollusks

S. Pork

3. Eggs

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9. Celery

12. Sulfites

15. Onions



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WEDNESDAY

MAIN COURSE

Thai fish cakes with red curry, ginger, chili, lemongrass, lime leaves and garlic (1,3,4,7,15,16)

2 pieces per person

Served with dirty rice, rice tossed with fresh herbs, parsley and lemon (9)

VEGAN MAIN COURSE

Aloo Gobi - Indian dish with potatoes and cauliflower in spiced sauce (15,16)

Served with dirty rice, rice tossed with fresh herbs, parsley and lemon (9)

COLD SIDE DISHES FOR MAIN COURSE

Sweet chili dip (11,16)

SALADS

Carrot salad with pineapple, apples, toasted almond flakes, lemon and orange juice (8,12)

Green salad topped with three kinds of cauliflower, pickled red onions and Thai basil (12,15)

Served with wholegrain mustard vinaigrette with fresh tarragon (10,12)

COLD CUTS

Lemon and rosemary breaded free-range chicken, served with fresh lime, herb salad and dip with grilled bell pepper and roasted garlic (1,3,7,12,16) - 1 piece per person

BBQ slow-roasted veal brisket with herb salad, red chili and Nordic coleslaw served in a glass (3,7,10,12,15,16)

Liver pâté with thyme-roasted portobello mushrooms, pickled beech mushrooms, crispy bacon, tomato, gherkins and cress (1,3,7,12,15,S)

BREAD

Baker's homemade rye bread and sourdough bread (1)

CRUDITÉ

3 kinds of crudité with dip

1. Gluten

4. Fish

7. Lactose

10. Mustard

13. Lupin

16. Garlic

2. Crustaceans

5. Peanuts

8. Nuts

11. Sesame

14. Mollusks

S. Pork

3. Eggs

6. Soy

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15. Onions



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THURSDAY

MAIN COURSE

Classic chicken - Pan-fried chicken breast served with gravy, roasted root vegetables, red onions and thyme (1,7,9,12,15)

1 piece per person

Served with grated potatoes with parsley

VEGAN MAIN COURSE

Hasselback butternut squash roasted like porchetta with sage, olive oil and rosemary, topped with crushed crispy hazelnuts (8) - 1 piece per person

Served with fried potatoes with herbs and lemon

COLD SIDE DISHES FOR MAIN COURSE

Tomato concasse and hand-picked parsley

SALADS

Salad of two kinds of pointed cabbage, Brussels sprouts, pickled apples, pomegranate seeds, raisins, toasted sunflower seeds and orange vinaigrette (10,12)

Green salad topped with poppy seed-baked root vegetables, arugula, blueberries and salted roasted almonds (8,9,11) Served with red mojo with garlic and lemon (7,8,12,16)

COLD CUTS

Herb-roasted fish with Jerusalem artichoke purée, crispy chips and herbs (4,7,15,16)

Eggs with hand-peeled shrimp, lemon, frisée, dill, sprouts, toasted rye bread and lemon mayonnaise served in a glass (1,2,3,10,12)

Beef salami with grilled artichoke, fennel, semi-dried tomato and pesto cream served in a glass (7,16)

BREAD

Baker's homemade rye bread and sourdough bread (1)

CAKE

Pistachio mazarin tart (1,3,7,8)

1. Gluten

4. Fish

7. Lactose

10. Mustard

13. Lupin

16. Garlic

2. Crustaceans

5. Peanuts

8. Nuts

11. Sesame

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FRIDAY

MAIN COURSE

Mexican chili con carne with beans, tomato, root vegetables, corn, bell pepper, chocolate, warm spices and sweet chili (9,15,16)
Served with warm tortilla (1) - 1 per person

VEGAN MAIN COURSE

Chili sin carne with tomato, root vegetables, three kinds of beans, lentils, garlic and fresh chili (9,15,16)
Served with warm rice

COLD SIDE DISHES FOR MAIN COURSE

Avocado cream (7,16) and tomato salsa (15,16)

SALADS

Mexican tomato salad with avocado, bell pepper, beans, cucumber, red chili, pickled red onions and parsley (10,12,15)

Green salad topped with lime-marinated cucumber, black sesame and croutons (1,11,12)
Served with chervil pesto and toasted sunflower seeds (7,16)

COLD CUTS

Quick-seared tuna with seaweed salad, marinated herbs and goma dressing (4,11,15,16)
Veal roulade (kalverullepølse) with apple aspic, fried onions, pickled apples, root vegetable chips, frisée and cress (1,7,9,12,15)

“König” ham salad with fresh cucumber, pickled red onions, gherkins, mild mustard cream, frisée, tomato and chives (3,7,8,10,12,S)

BREAD

Baker's homemade rye bread and sourdough bread (1)

CRUDITÉ

3 kinds of crudité with dip

1. Gluten

4. Fish

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16. Garlic

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